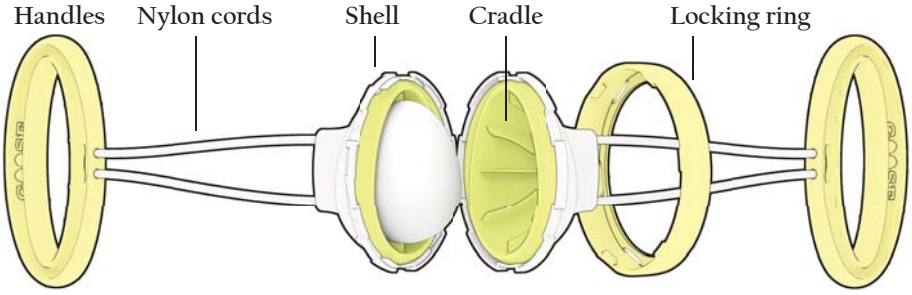
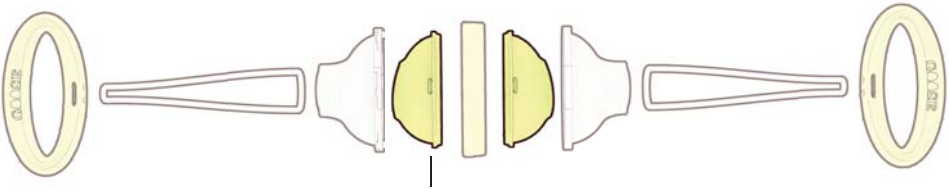
The Golden GOOSE™

User's Guide



Features



- Remove Inserts and wash them after each and every use.

Keyed features maintain proper alignment.

- Misaligned inserts may have negative consequences!

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- Preparing and cooking with Golden eggs should only be performed under adult supervision.

1 Familiarize yourself with the Golden Goose prior to making any attempts at scrambling an egg. Learn to spin it empty, 'break in' the new cords, and open and close it a few times... When you feel confident in your ability to power the Goose, and have reviewed the instructions thoroughly, move on to step two!

2

Inspect your eggs for damage or cracks. Do not use cracked or damaged eggs! Place an egg in the cradle, and orient it according to the egg shape.

- Goose recommends using pasteurized eggs.

Getting started

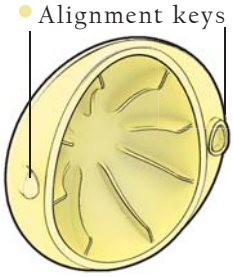
3

Slide the ring in place, and turn clockwise until it locks!

- **Push & Turn Ring Only.**
Locking and Unlocking the Ring is like opening a child-proof pill bottle...

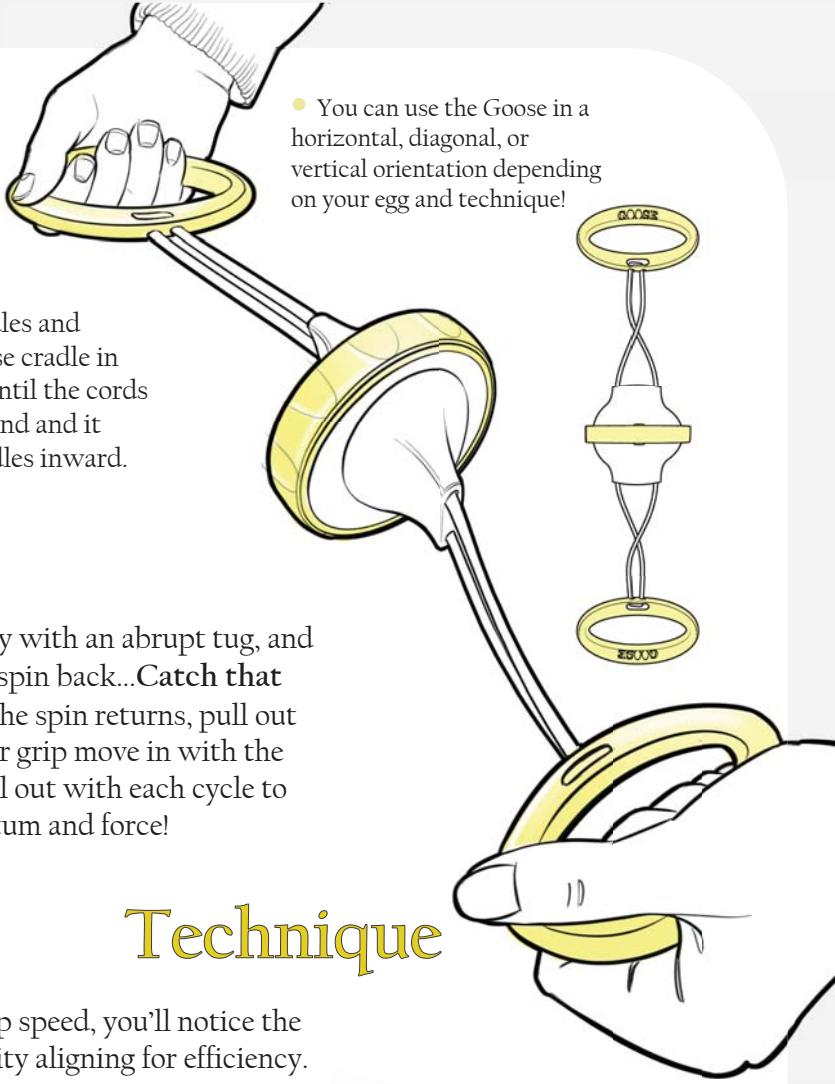
- Align the two halves to the keyed features on either side of the egg cradle.

Warning! The Cradle must be aligned properly!



Technique

- You can use the Goose in a horizontal, diagonal, or vertical orientation depending on your egg and technique!



4

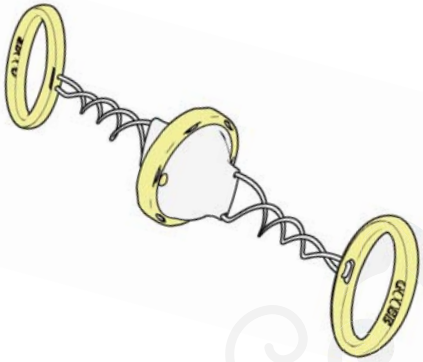
Grasp the handles and swing the Goose cradle in one direction until the cords are tightly wound and it pulls your handles inward.

5

Pull outwardly with an abrupt tug, and let the Goose spin back...**Catch that Spin!** When the spin returns, pull out again. Let your grip move in with the twist, and pull out with each cycle to build momentum and force!

6

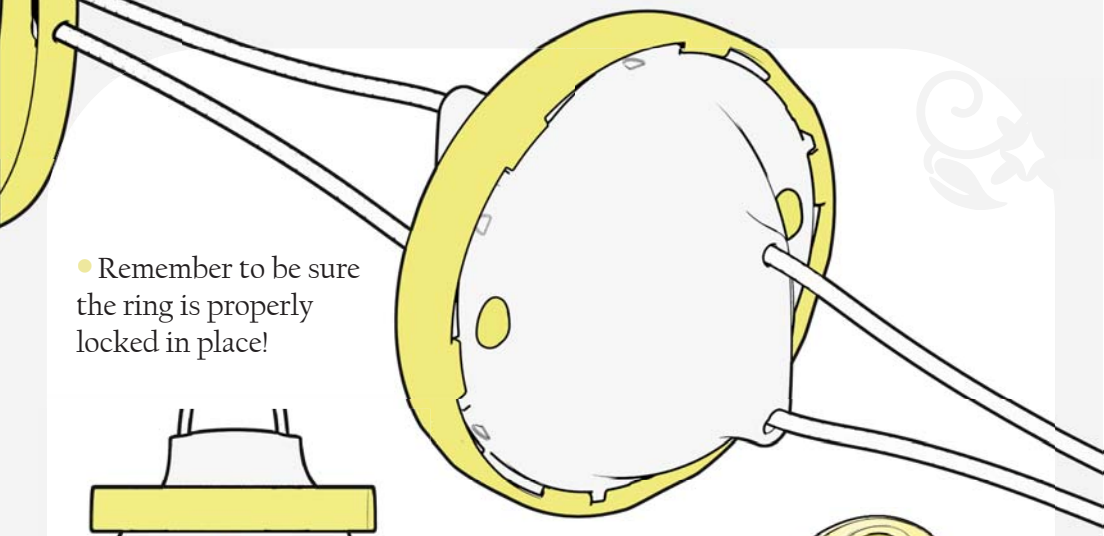
As you pick up speed, you'll notice the center of gravity aligning for efficiency. Now is the time to get more aggressive and scramble the egg! You may hear it mix with a distinct 'Quaaaak' sound.



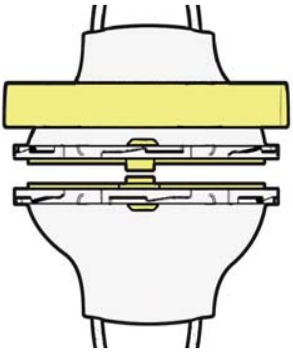
7

All eggs are different, and some require more or less force. Really fresh eggs can be a nice little workout!

- **Be careful when opening the Goose!** It is a powerful tool, and a weak or cracked egg could break inside teh cradle from the forces applied...This is also a good reason to follow the instructions and maintain the proper **Insert Alignment!**



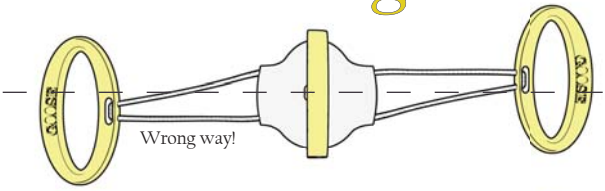
- Remember to be sure the ring is properly locked in place!



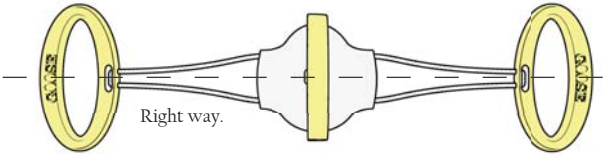
- Maintain the proper alignment of the Cradle halves!

Troubleshooting

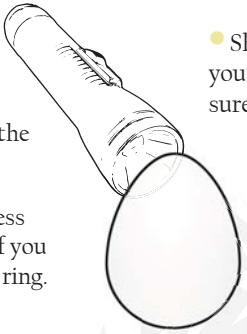
- Trouble 'getting your spin on' can be due to misaligned cords.



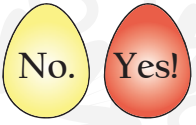
- New cords must be 'broken in' prior to mixing an egg.



- The two halves must compress in order to unlock the cradle and remove the ring...
- Apply even pressure, or press down against a counter top if you find it difficult to unlock the ring.



- Shine a light through your egg to know for sure that it is scrambled!



You'll know by the Glow!

Watch 'how to' videos at www.KitchenGoose.com

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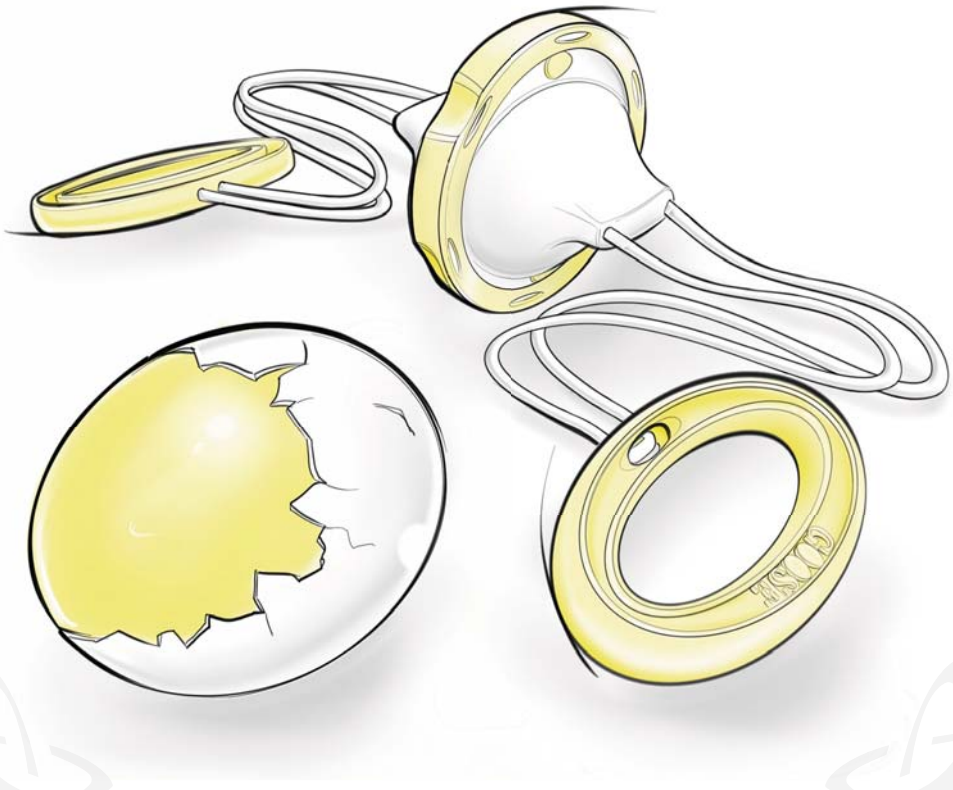
The Golden GOOSE™

A make or break guide to eggcellent home-spun eggs

Edition 1.0



Congratulations! You've come this far to discover and enjoy the fabled 'Golden Egg'!

This recipe book is intended to serve as a starting point to your egg adventures. Before you get started, we think if necessary that you familiarize yourself with safe practices for cooking with eggs. There are many resources online, but we've also added some tips below.

- Goose recommends using only pasteurized eggs.

- Purchase eggs that are fresh and stored in refrigeration. Preparing eggs that are undercooked or raw is not recommended.

- Always keep eggs refrigerated, whether cooked or uncooked, and thoroughly cook your eggs.

- Storing raw 'in-shell scrambled' eggs is not recommended.

- Clean your eggs and keep your Goose cradle inserts clean. The removable egg cradle inserts are dishwasher safe.

- Promptly consume eggs to preserve freshness, or refrigerate leftover cooked egg dishes and use within 3 to 4 days. Hard-cooked eggs (peeled or in-shell) should be used within 1 week after cooking.

- Also, be sure to discard dirty or cracked eggs. The Goose won't break your eggs, but it will make a mess of eggs with even a small crack!

- Preparing and cooking with Golden eggs should only be performed under adult supervision.

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Hard Boiled Golden Eggs

Golden eggs are special. They are different from regular eggs. Connoisseurs of Golden Eggs do not consider them a replacement for standard hard-boiled eggs. Rather, the Golden egg is a treat of color and flavor and therefore requires some expertise. Keep in mind that no two eggs are the same, and these recommendations are intended as a starting point to your egg adventures! Here is the secret to preparing Hard Boiled Golden Eggs successfully:

0- If you become frustrated with peeling the 'perfect' Golden Egg, or just don't want to take the time...Try a recipe that doesn't rely on the visual appearance of a smoothly peeled Golden Egg, or invent your own and share it at www.kitchengoose.com!

1- Use a saucepan deep enough to cover a single layer of eggs with 1" of water.

2- Start with cold or lukewarm water. Add **2 Teaspoons of Salt**, and at least **1 Tablespoon of White Vinegar** before adding your eggs. Stir the water to mix the salt and vinegar. (This step is crucial to manage egg cracking if it occurs.)

3- Add eggs carefully, and heat the saucepan on **Low for 6-8 minutes** before turning the heat up to **Medium until the water begins to boil lightly.** This careful step is important for Golden Eggs, as they are more temperamental. You may have to vary your times and setting to suite your environment, but the basic prescription is to bring the boil up as slowly as possible without overcooking the eggs...

4- Let the eggs **boil on Medium/Low heat for 1 minute**, then remove from heat and **let the eggs stand in the hot water for 8-10 minutes** with the lid on (Variables such as egg size and altitude may require more or less time sitting in hot water).

5- Drain hot water and replace with cool running water for a bit, and **then plunge the eggs into a briny Ice Bath to rapidly cool them!** You may decide to crack the egg shells while they are sitting in the ice bath.

***** Tip: You can peel Golden Eggs, but the process is more time consuming than withpeeling regular eggs... Instead, chop them in half and scoop out the gold with a spoon! Most preparations don't require peeling...

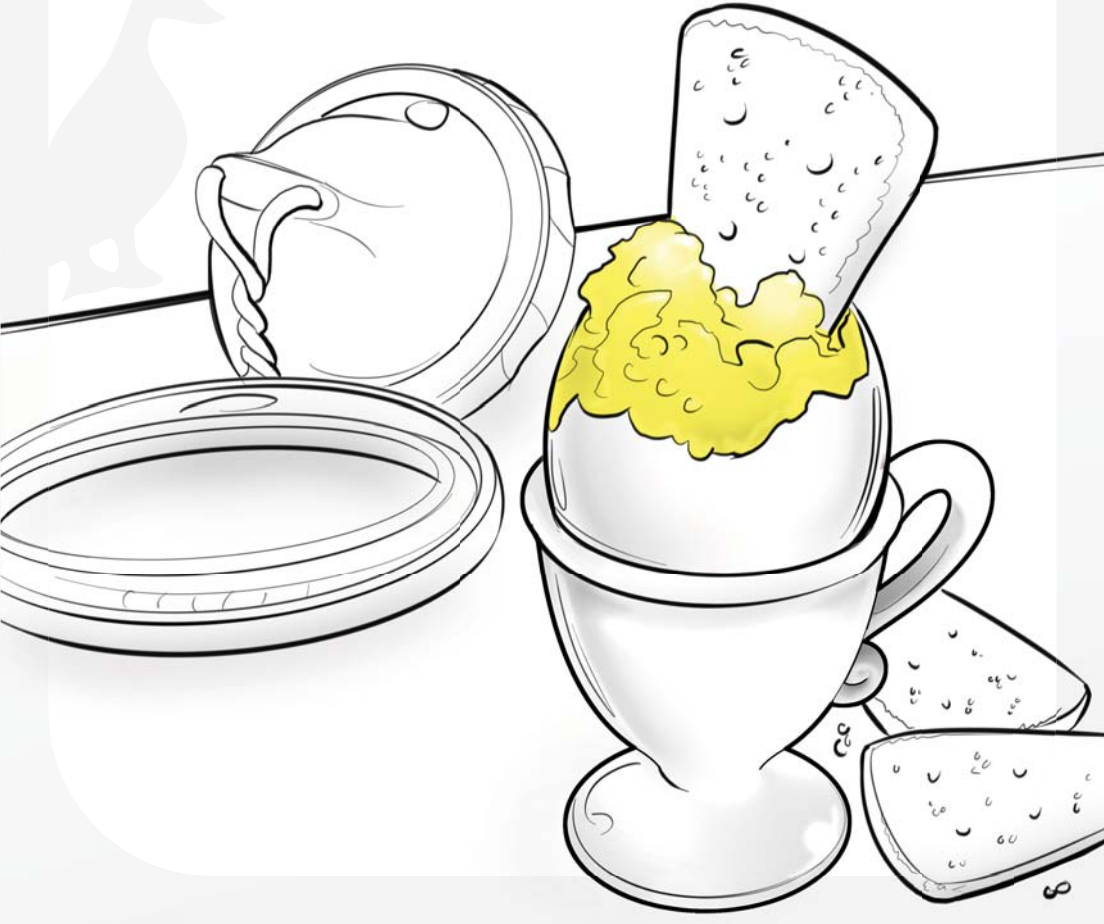
Soft Boiled Gold (& Soldiers)

To make soft, or medium-boiled eggs, simply follow the instructions for 'Hard Boiled Golden Eggs', but let them stand in hot water for less time.

0- If you become frustrated with peeling the 'perfect' Golden Egg, or just don't want to take the time...Try a recipe that doesn't rely on the visual appearance of a roughly peeled egg, or invent your own!!!

1- Follow directions for 'Hard Boiled Golden Eggs'.

2- Let eggs stand in the saucepan for less time after removing from boil. To enjoy, use a spoon, knife, or egg cutter to remove the top of the shell. Folks like to use an egg cup to keep the eggs upright. Don't forget to add a little salt and pepper. The eggs can be enjoyed with buttered toast or salty crackers. Hot sauce is recommended!



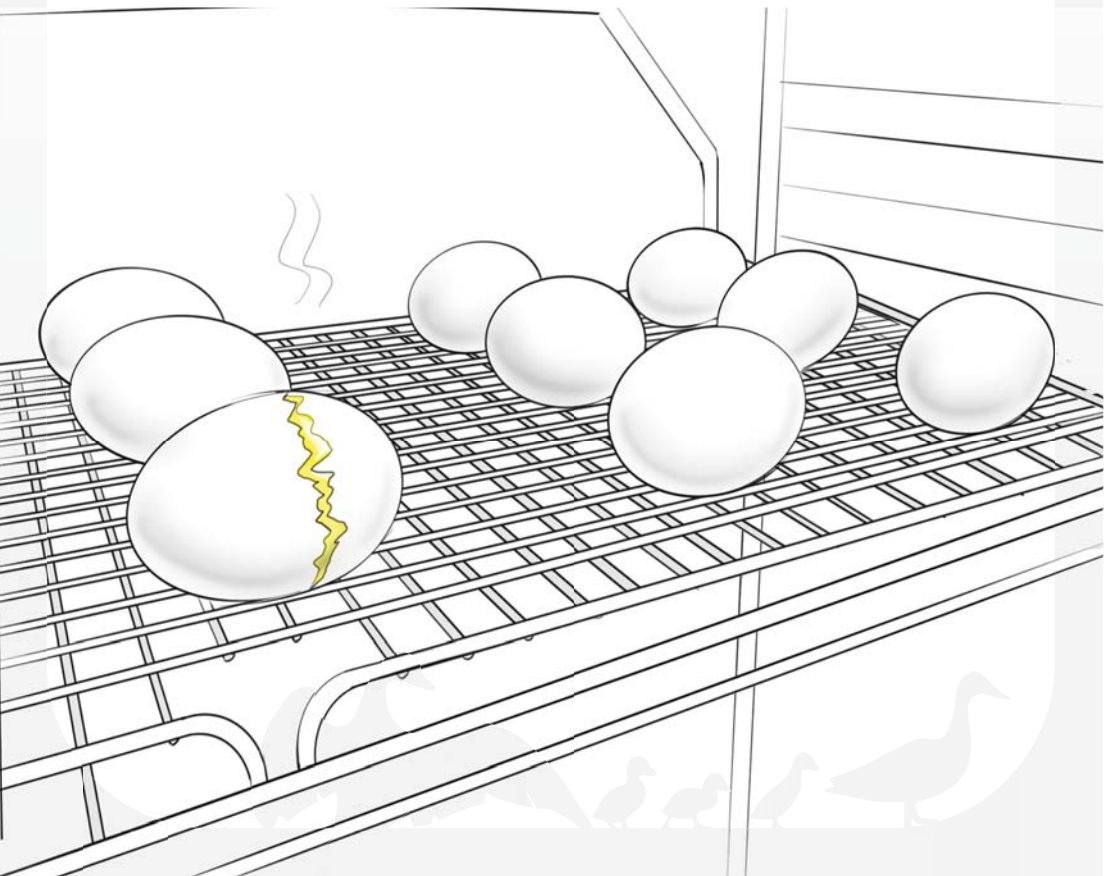
Oven Baked Golden Eggs

Here is the best method to oven-bake hard cooked eggs!

1- Place eggs directly on the oven rack, with a cookie pan on the rack below (You might even put some water in the cookie pan to make steam.)

2- Heat oven to 325 and cook for 20-30 minutes.

3- Remove eggs and plunge in cold water for a few minutes to cool.



Golden Devils

Or for a slightly less nefarious-sounding introduction: Deviled Golden Eggs... This is a great way to add color to a typical Deviled egg platter (Try 6 Regular Eggs + 6 Golden Eggs).

1- Follow instructions for 'Hard Boiled Golden Eggs' - Cook 6 'Golden' + 6 Regular eggs, then cut all 12 eggs in half lengthwise.

2- Crumble and mash the yolks from the regular eggs in a bowl and add mayonnaise, shallots, vinegar, yellow mustard, Dijon mustard, hot sauce, salt, and pepper.

3- Mix thoroughly, and evenly distribute dollops of the mixture atop both your regular white eggs and your Golden eggs before serving.

1/2 cup mayonnaise
1 tablespoon minced shallot (or onion)
1 teaspoon vinegar
1 teaspoon yellow mustard
1 teaspoon Dijon mustard
1 teaspoon hot sauce
1/4 teaspoon salt
fresh ground pepper & smoked paprika for garnish

Fried Gold

Not to be confused with 'Scotch eggs,' these are an easy way to snack on hot and crunchy gold nuggets!

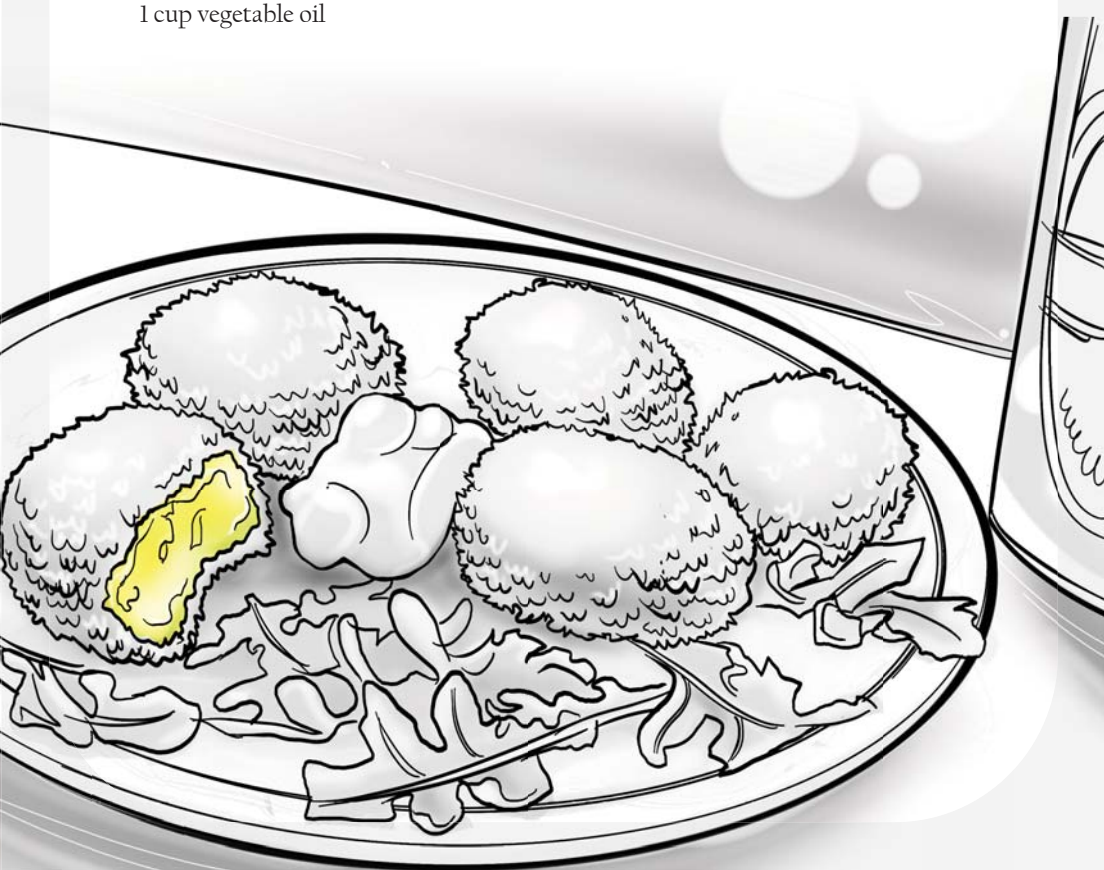
1- Follow instructions for 'Hard Boiled Golden Eggs' - peel and keep in cool water.

2- Dunk in scrambled egg (use the Goose to scramble if you like).

3- Roll in and coat with crumbled soda crackers.

4- Fry in shallow vegetable oil, turning until crisp and golden brown.

3 eggs scrambled (for coating)
4 Golden eggs (cut into halves)
4 cups crumbled soda crackers (ex. 'Saltines')
1 cup vegetable oil

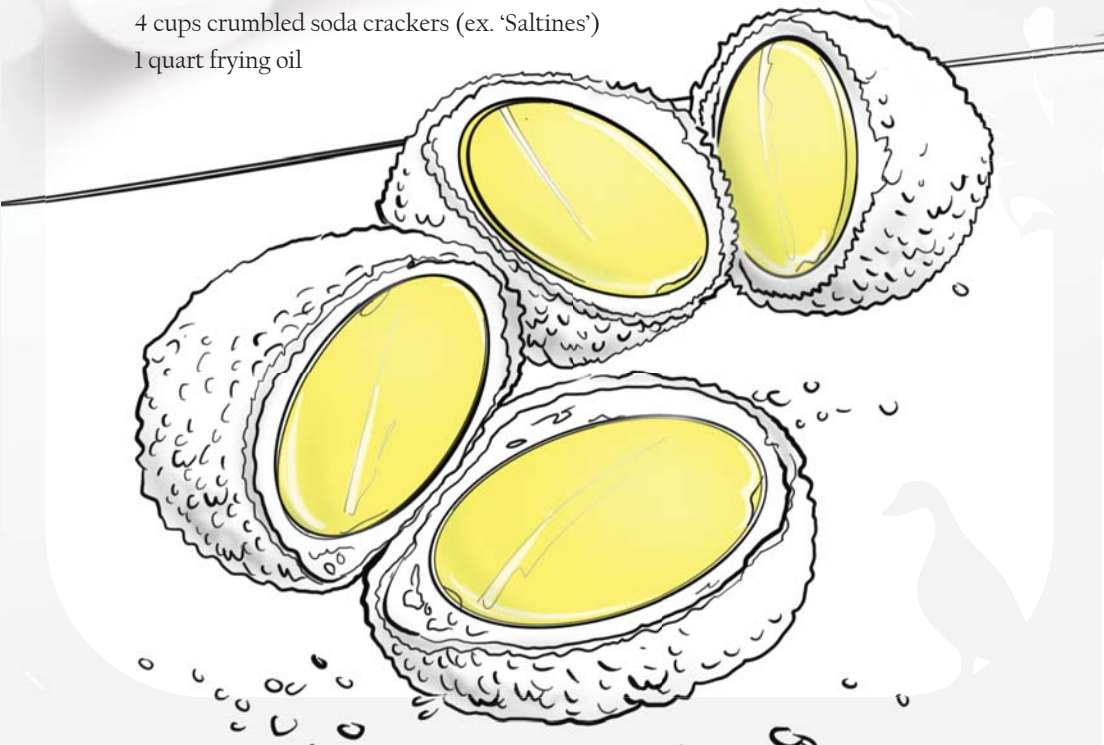


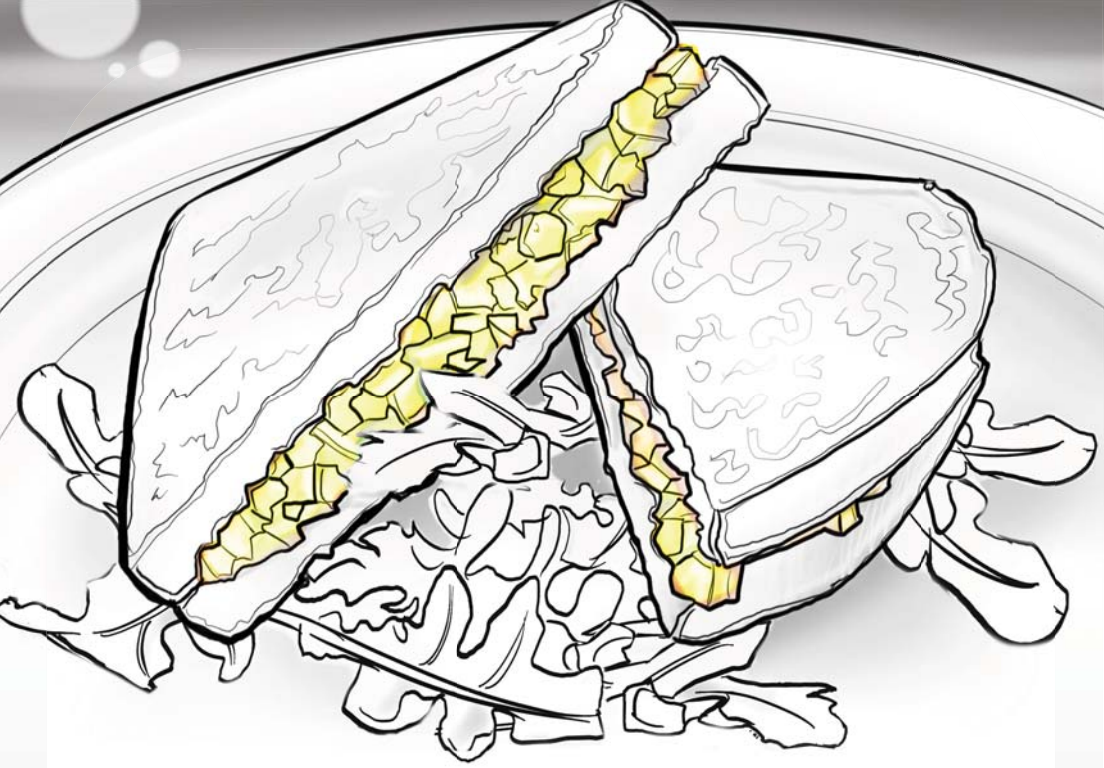
Scotched Gold

We're really hoping to see this new treat appear on pub menus somewhere. This would really hit the spot with a cool pint!

1- Follow instructions for 'Hard Boiled Golden Eggs' - peel and keep cool.
2- Heat oil in deep-fryer to 375 F (190 C).
3- Make flat sausage patties long enough to wrap around the Golden eggs.
4- Lightly flour and brush on scrambled egg coating.
5- Wrap sausage around each Golden egg (substitute bacon if you prefer).
6- Coat with beaten eggs and roll in crumbled crackers evenly.
7- Deep fry until all sides are golden brown.
8- Bake in oven at 350 degrees F (175C) for 10 minutes.
9- Serve with spicy mustard...Yum!

3 eggs scrambled (for coating)
1/4 lb. sausage meat
4 Golden eggs
1 cup flour
4 cups crumbled soda crackers (ex. 'Saltines')
1 quart frying oil





Gold Nugget Salad

This should make enough Golden egg salad for about 2-3 sandwiches. Try toasting and buttering the bread for indulgence!

1- Follow instructions for 'Hard Boiled Golden Eggs'.

2- Quarter-slice the Golden eggs, then cut them into little pieces.

3- Add eggs and ingredients to a bowl and mix together (don't add garnish yet).

4- Add Garnish, and serve on a sandwich, or on a bed of arugula.

6 Golden hard-boiled eggs, peeled & rinsed
1/3 cup diced celery
1/4 cup green onion, sliced thin
1/4 cup mayonnaise (or more)
1 teaspoon salt
1 teaspoon ground white pepper
Garnish with diced radishes

Jackpot Gold Ramen

Ramen is uber-popular these days. It's also delicious. Try serving Ramen with Golden eggs from now on. It might catch on!

1- Follow instructions for 'Hard Boiled Golden Eggs'.

2- Boil ramen noodles.

3- Remove from boil and add flavoring and soy sauce.

4- Place hard boiled Golden egg on top with chopped chives to garnish.

5- Add roast beast to other side of bowl for a nice presentation.

1 Golden egg
1 pack of easy ramen
1 tablespoon chopped chives
1 tablespoon soy sauce
1 optional roast beast cut of meat

Gold Drop Soup

This is a new twist to an old favorite. Customize to taste!

1- Bring vegetable broth to a boil in a saucepan and add pepper, salt, and sesame oil.

2- Slow-boil for a minute more.

3- Stir the saucepan in one direction, and then crack a Golden egg and slowly drip thin ribbons of golden goo into the boiling liquid.

4- Stir again in the opposite direction, and slowly drain the second Golden egg into the lightly boiling broth.

- 4 cups vegetable broth
- 2 eggs, (Goose scrambled)
- 2 minced green onions
- 1/4 teaspoon pepper
- a pinch of salt
- a sprinkle of sesame oil

Pickled?

Ok, so we haven't actually done this yet. We're really super busy! We'll give a free Goose to the first person to make Pickled Gold.

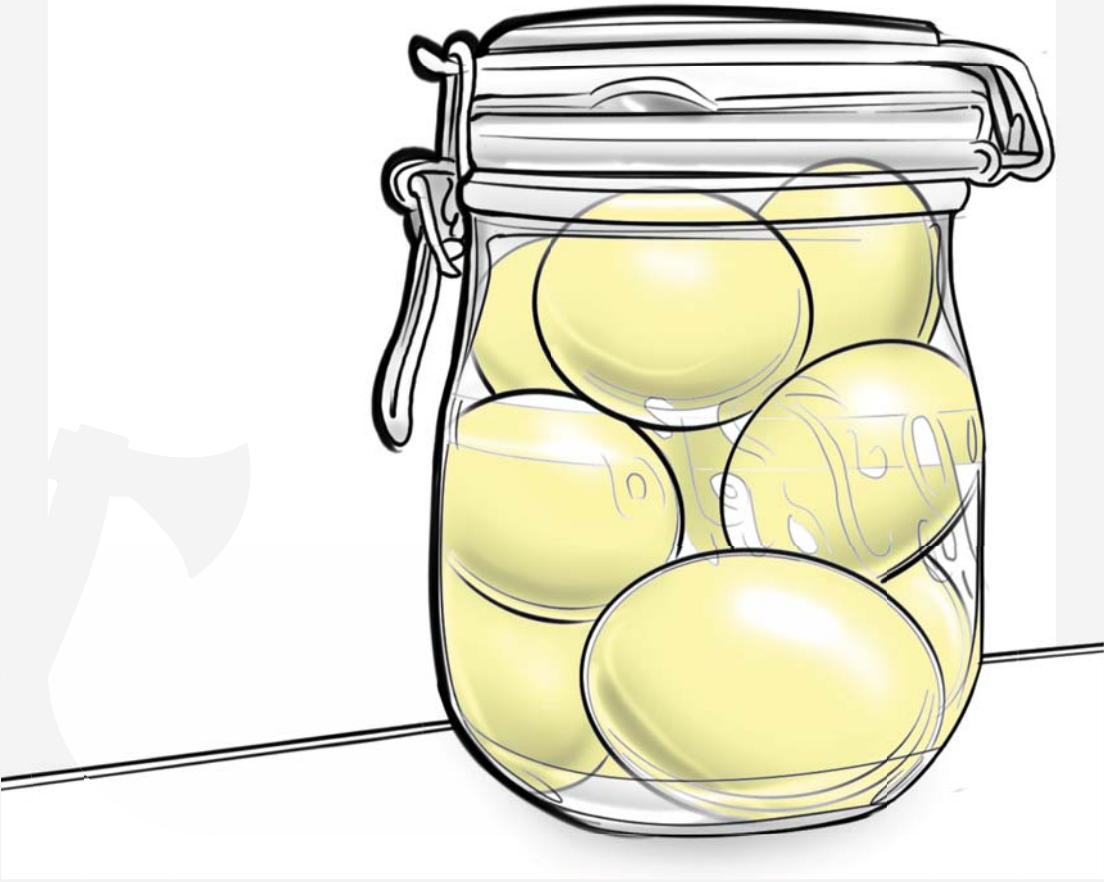
1- Follow instructions for 'Hard Boiled Golden Eggs'.

2- Place peeled Golden Eggs in a large lidded jar.

3- Fill the jar with pickled beet juice.

4- Cover with the lid, and refrigerate for up to 1 week.

5- Invent a good pickled Golden recipe, and we'll swap this one out for it!



Sunday's Tea Eggs

We didn't ask permission, so 'no last names', but someone clued us into this interesting and tasty delicacy...

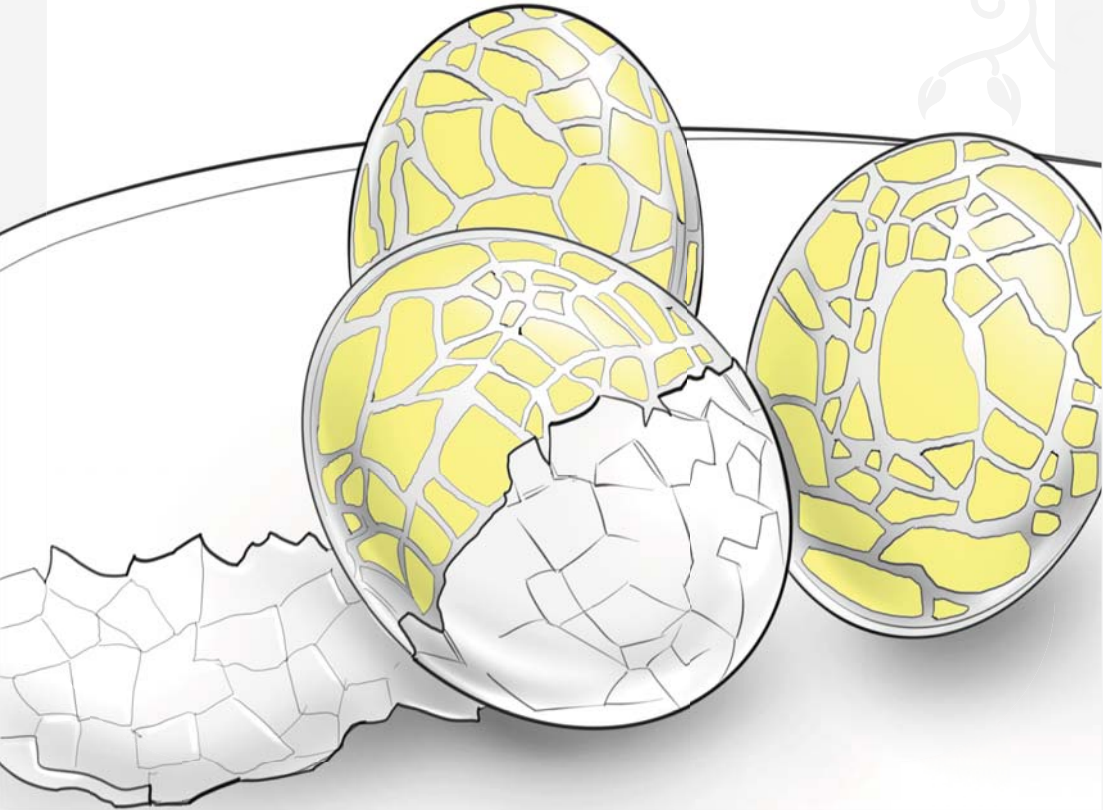
1- Follow instructions for 'Hard Boiled Golden Eggs'.

2- Don't peel! Just crack the eggs...

3- Lightly simmer cracked eggs in a saucepan with the other ingredients for up to 1 hour.

4- Drain, peel, and serve.

3 cups water
3 cups anise pods
4 black tea bags
1/2 cup soy sauce
1 strip of orange peel



Chef Salad

No use over-complicating it. Just add Golden Eggs to any salad, 'Chef' or otherwise...That reminds us; if you have any recipes that might be a good addition to this cookbook, please share them with us at www.kitchengoose.com

1- Follow instructions for 'Hard Boiled Golden Eggs'.

2- Peel and slice over a salad.

3- Blah blah blah...

4- Buttermilk Ranch dressing is recommended.

5- Buttermilk Ranch dressing is *recommended.*

Scrambled

This may seem silly. What's different from whipping it with a fork? Answer: whipping. This is the purest scramble, short of vacuum-degassing the liquid gold...

1- Goose the eggs you will serve, then heat up an iron skillet (well seasoned).

2- Melt some butter in the skillet, then carefully crack the eggs directly into it.

3- Pull the edges of the egg scramble inwards as they cook, and flip only once.

4- Add a pinch of salt.

5- Don't burn yourself, but take a bite from the stove while no one is looking!

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